IN THE CLAIMS

Please amend the claims as follows.

1. (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

(a) preparing an aqueous solution of a whey protein fraction and ~~a proteolytic enzyme, wherein the proteolytic enzyme is~~ trypsin;

(b) holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;

(c) stopping the reaction; and

(d) drying said hydrolysate to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
≥ 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%.

2. (Currently Amended) ~~A~~ The process according to claim 1 wherein the ~~proteolytic enzyme~~ trypsin is inactivated following hydrolysis.

3. (Currently Amended) ~~A~~ The process according to claim 1 wherein the ~~proteolytic enzyme~~ trypsin is inactivated by heating following hydrolysis.

4. (Canceled).

5. (Currently Amended) An ACE-inhibiting composition as prepared according to claim 1 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%

6. (Withdrawn) A treatment regimen for a mammal to inhibit angiotensin-converting enzyme (ACE), said regimen comprising:

orally administering to the mammal, the composition of claim 5 or 32 in amounts and at intervals effective to ~~inhibit~~ reduce ACE activity.

7. (Canceled)

8. (Currently Amended) ~~A~~ The process according to claim 1, wherein said whey protein fraction is a whey protein isolate.

9. (Currently Amended) ~~A~~ The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

10. (Currently Amended) ~~A~~ The process according to claim 1, wherein said whey protein fraction is produced by ion exchange and is characterized by a protein content of at least 94% and an ash content of less than 3%.

11. (Currently Amended) ~~A~~ The process according to claim 10, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

12. (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

(a) preparing an aqueous solution of a whey protein fraction produced by ion exchange and ~~a proteolytic enzyme, wherein the proteolytic enzyme is~~ trypsin;

(b) holding said solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate having increased ACE-inhibiting activity;

(c) stopping the reaction when a degree of hydrolysis is reached within the range of from 5.5 to 6.5%, wherein said hydrolysate comprises a mixture of peptides having ~~is characterized by~~ the following Molecular Weight Profile, as determined by HPLC ~~(HPLC)~~

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%; and

(d) drying said hydrolysate to provide the ACE-inhibiting composition.

13. (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

a) preparing an aqueous solution of trypsin and a whey protein fraction, prepared by ion exchange processing and characterized by a protein content of at least 94% and an ash content of less than 3%~~, and trypsin~~;

b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein fraction to provide a hydrolysate;

c) stopping said reaction to provide a hydrolysate solution; and

d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein said composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
≥ 5000	50 - 55%
2000 - 5000	15 - 20%
≤ 2000	30 - 35%.

14. (Canceled)

15. (Currently Amended) ~~A~~ The process according to claim 13, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 5.5 to 6.5%.

16. (Currently Amended) ~~A~~ The process according to claim 1 or 12, wherein the whey protein fraction has an ash content of <3%.

17. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of calcium of 15-20 meq/kg.

18. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the whey protein fraction has a mineral content of magnesium of <1 meq/kg.

19. (Currently Amended) ~~A~~ The process according to claim 1 or 12, wherein the whey protein fraction has a protein content of at least 35%.

20. (Currently Amended) ~~A~~ The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 0 to 25% from 97.5 ± 1.0%.

21. (Currently Amended) ~~A~~ The process according to claim 1 or 12, wherein the whey protein fraction has a protein content that varies by 5 to 10% from 97.5 ± 1.0%.

22. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content that varies less than 5% from 97.5 ± 1.0%.

23. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the whey protein fraction has a protein content of 97.5 ± 1.0%.

24. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the whey protein fraction is characterized as follows:

Analysis	Specification	Typical Range
Moisture (%)	5.0 max	4.7 ± 0.2
Protein, dry basis (N x 6.38)(%)	95.0 min.	97.5 ± 1.0
Fat (%)	1.0 max	0.6 ± 0.2
Ash (%)	3.0 max	1.7 ± 0.3
Lactose (%)	1.0 max	<0.5
pH	6.7 - 7.5	7.0 ± 0.2.

25. (Currently Amended) ~~A~~ The process according to claim 12 or 13, wherein the whey protein fraction is a whey protein isolate.

26. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, wherein the ~~proteolytic enzyme~~ trypsin is porcine trypsin.

27. (Currently Amended) ~~A~~ The process according to claim 1, 12, or 13, further comprising concentrating said hydrolysate.

28. (Currently Amended) ~~A~~ The process according to claim 1 or 12, wherein the hydrolysate is spray-dried.

29. (Currently Amended) ~~A~~ The process according to claim 1, wherein the whey protein fraction is prepared by ion-exchange processing.

30. (Currently Amended) ~~A~~ The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 11.0-12.5%.

31. (Currently Amended) ~~A~~ The process according to claim 1, wherein said reaction is stopped when the degree of hydrolysis is within the range of from 19.5-20.5%.

32 (Currently Amended) An ACE-inhibiting composition as prepared according to claim ~~12 or 13~~ 12, 13, 32 or 33 that comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%.

33. (Cancelled)

34. (Currently Amended) A process for preparing an angiotensin-converting enzyme (ACE)-inhibiting composition comprising:

a) preparing an aqueous solution of a whey protein isolate and trypsin;

b) holding said aqueous solution under conditions effective for reaction to partially hydrolyze said whey protein isolate;

c) stopping said reaction to provide a hydrolysate solution; and

d) drying said hydrolysate solution prepared in step c to provide the ACE-inhibiting composition, wherein the composition comprises a mixture of peptides having the following molecular weight profile, as determined by HPLC

Range (Daltons)	Soluble Peptides
> 5000	50 - 55%
2000 - 5000	15 - 20%
< 2000	30 - 35%.

35. (Currently Amended) ~~A~~ The process according to claim 34, wherein the whey protein isolate has a protein content that varies by 0 to 25% from 97.5%.

36. (Currently Amended) ~~A~~ The process according to claim 34, wherein the whey protein isolate has a protein content of at least 94%.

37. (Previously Presented) The process according to claim 34, wherein the whey protein isolate contains at least 70% β-lactoglobulin.

38. (Previously Presented) The process according to claim 37, wherein the whey protein isolate contains at least 80% β-lactoglobulin.

39. (Previously Presented) The process according to claim 38, wherein the whey protein isolate contains about 91% β-lactoglobulin.